



Pinot Nero

Classification: Dop Friuli

Grapes: Pinot Nero

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4700

Yield (Q per Hectare): 90 q/ha

Harvest period: first days of October

Fermentation temperature: 25°C

Vinification method: the grape skins are left to macerate for 8 days

Maturation bottle: 4 months

Formats: 750 ml

Serving temperature: 16-18°C

Reccomended Glass: baloon

Tasting notes

Color: light ruby red

Nose: red fruits, wild berries

Palate: dry, delicate, with species and warm aftertaste. Very important elegance.

Serve with: grilled meats, risottos and fresh cheeses

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